

# Huckleberry

RESTAURANT • BEAU'S BAR  
MADE IN BERMUDA

## APPETIZERS

### PORK BELLY CONFIT <sup>(GF)</sup>

Served with spiced pear & Dijon aioli  
17

### BEEF TARTARE

Served with Quail Egg & Toasted Crostinis  
20

### PAN SEARED OCTOPUS <sup>(GF)</sup> <sup>(DF)</sup>

Served with Cucumber & Daikon Slaw  
16

### CRAB CAKES

Served with Crispy Leeks & Remoulade Sauce  
18

### BABA GHANOUSH <sup>(V)</sup> <sup>(GF)</sup> <sup>(DF)</sup>

Served with Paleo Pita & Cucumber Chips  
14

### HAMACHI TARTAR

Served with Mango, Avocado & Wonton Chips  
20

### SMOKEY STEAMED MUSSELS

Served with Chipotle, Lemon Grass, Ginger & Coconut Milk with Toasted Baguette  
17

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## SALADS

### HARVEST SALAD <sup>(GF)</sup>

Local Arugula & Mixed Green Salad with Manchego,  
Prosciutto, Red Wine Poached Pear, Cherry Tomatoes &  
Balsamic Reduction  
16

### HOUSE SALAD

Spring Mix Lettuce with Cherry Tomatoes, Cucumber,  
House Made Croutons, Jack/Cheddar Cheese, and Sliced  
Red Onions  
13

### HUCKLEBERRY SALAD <sup>(GF)</sup> <sup>(DF)</sup>

Shredded Cabbage, Kale, Peanuts, Avocado, Crispy Shallots, Oranges, Cilantro & Sesame-Ginger Dressing  
18

Add any following protein to your salad selection

Shrimp 14 | Wahoo 12 | Rockfish 16 | Chicken 12



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## ENTRÉES

MAPLE LEAF FARMS HALF DUCK	49
Crispy Half Duck, Steamed Pancakes, Hoisin & Plum Sauce, Cucumber & Leeks	
BUTTERNUT SQUASH RAVIOLIS	32
Sautéed in Sage Brown Butter, Served with Cranberries, Goat Cheese, Rocket Greens, Asparagus, Roasted Red Onion & Fennel	
FILET MIGNON	49
Beef Filet with Ricotta Gnocchi & Truffle Cream, Wilted Spinach, Yellow Squash, Roasted Red Pepper & Asparagus	
ROCKFISH <sup>(GF)</sup>	46
Cajun Rockfish with Shrimp Creole Sauce, Green Beans, Scallions & Saffron Basmati Rice	
BRAISED BEEF SHORT RIBS	45
Polenta, Grilled Oyster Mushroom, Roasted Parsnips, Butternut Squash, Green Beans & Madeira Demi	
SHRIMP BORRACHO	44
Sautéed Shrimp with Saffron & Black Bean Rice, Avocado Fries, Lime Crema, Queso Fresco & Pico de Gallo	
LAMB	49
Rack of Lamb with Butternut Squash Ravioli Sautéed in Sage Brown Butter, Served with Cranberries, Goat Cheese, Rocket Greens with Fennel, Red Onion & Asparagus	
FETTUCCINE PASTA	28
House Made Fettuccine Pasta with Marinara Sauce, Parmesan Cheese, Oven Roasted Tomatoes & Fried Buffalo Mozzarella	
CHICKEN	38
Chicken Forestiere with Mushroom Risotto, Crispy Oyster Mushroom, Roasted Cauliflower, Asparagus & Saffron Oil	
SCALLOPS OSCAR <sup>(GF)</sup>	48
Sautéed Crab & Hollandaise Sauce, Boursin Smashed Potatoes, Oven Roasted Tomatoes, Asparagus & Crispy Parsnip	

GF – Gluten Free | DF – Dairy Free | V – Vegan  
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES

We use locally sourced, non-GMO and organic produce, organic free-range eggs, organic flours, antibiotic & hormone free grass-fed meats and sustainably harvested seafood when available

17% Gratuity Charged on All Amounts Due

